

The Andrew Wiles Building



Mathematical
Institute

Oxford
Mathematics

The spectacular Andrew Wiles Building, home of Oxford Mathematics, houses a major international conference venue. Our clients come from all sectors and continents as they take advantage of the largest purpose-built facilities in Oxford.



Facilities



Lecture Theatre L1

All lecture rooms come with data projectors, screens, microphones, whiteboards, Windows and Linux machines as well as connections for laptops via USB-C or HDMI.

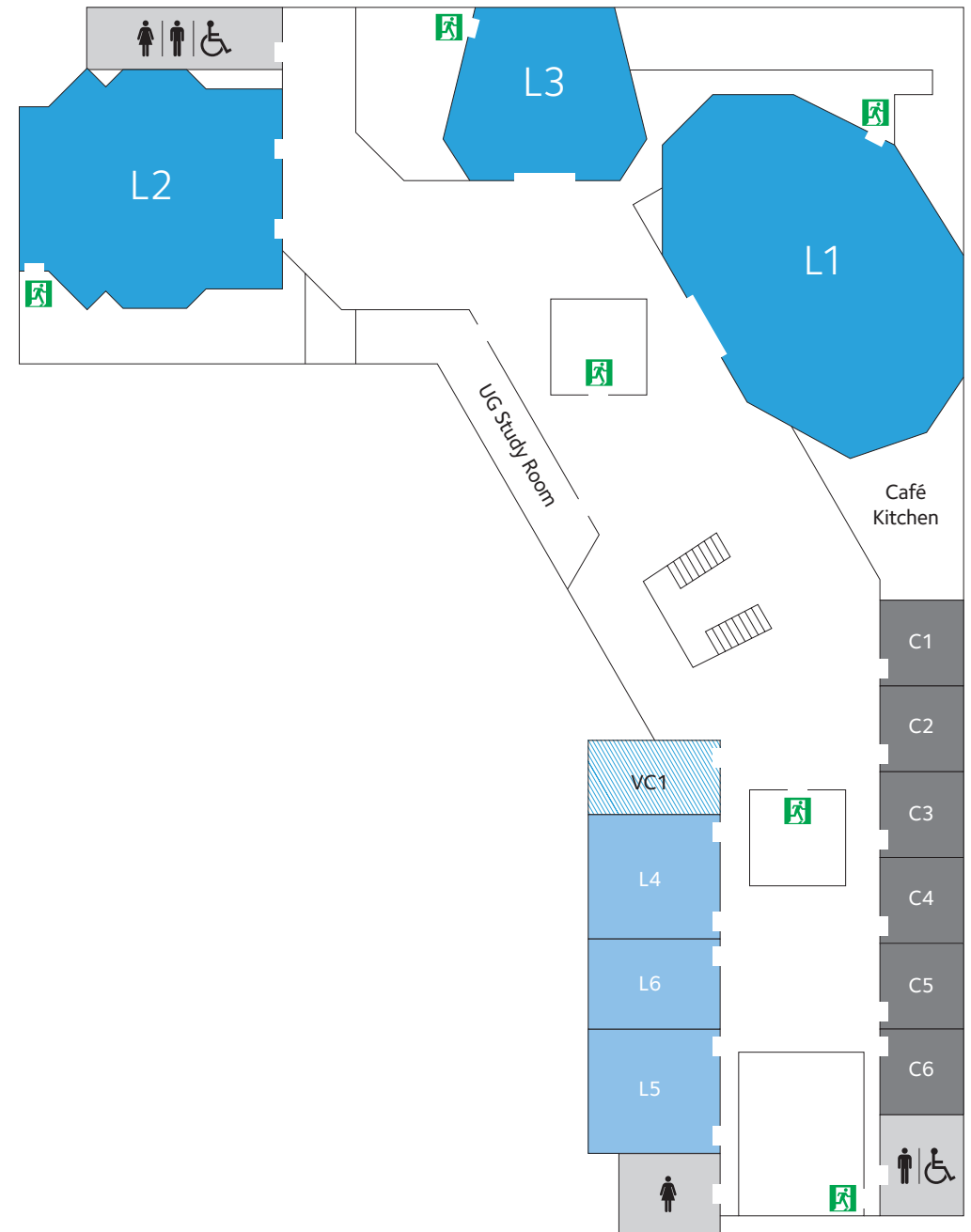
Room capacities

Lecture Theatres

Room	Capacity
L1	360
L2	210
L3	110

Seminar/classroom style rooms with flexible furniture

Room	Capacity	Room	Capacity
L4	58	C1	20
L5	58	C2	20
L6	36	C3	20
		C4	20
		C5	20
		C6	20



Lecture Theatre L2



Lecture Theatre L3



Seminar Room L6



Seminar Room L5



In addition to our main lecture theatres and seminar rooms, we also have two further rooms that are proving very popular with clients. Our stunning Common Room with a capacity of 50 to 200 (depending on room layout), with glass walls and ceilings, offers unrivalled views and is ideal for drinks receptions. Our prestigious Boardroom, located at the top of the building, can seat 26 people around a large central table and offers access to a roof terrace which can be used for catering in the summer.

Roof Terrace





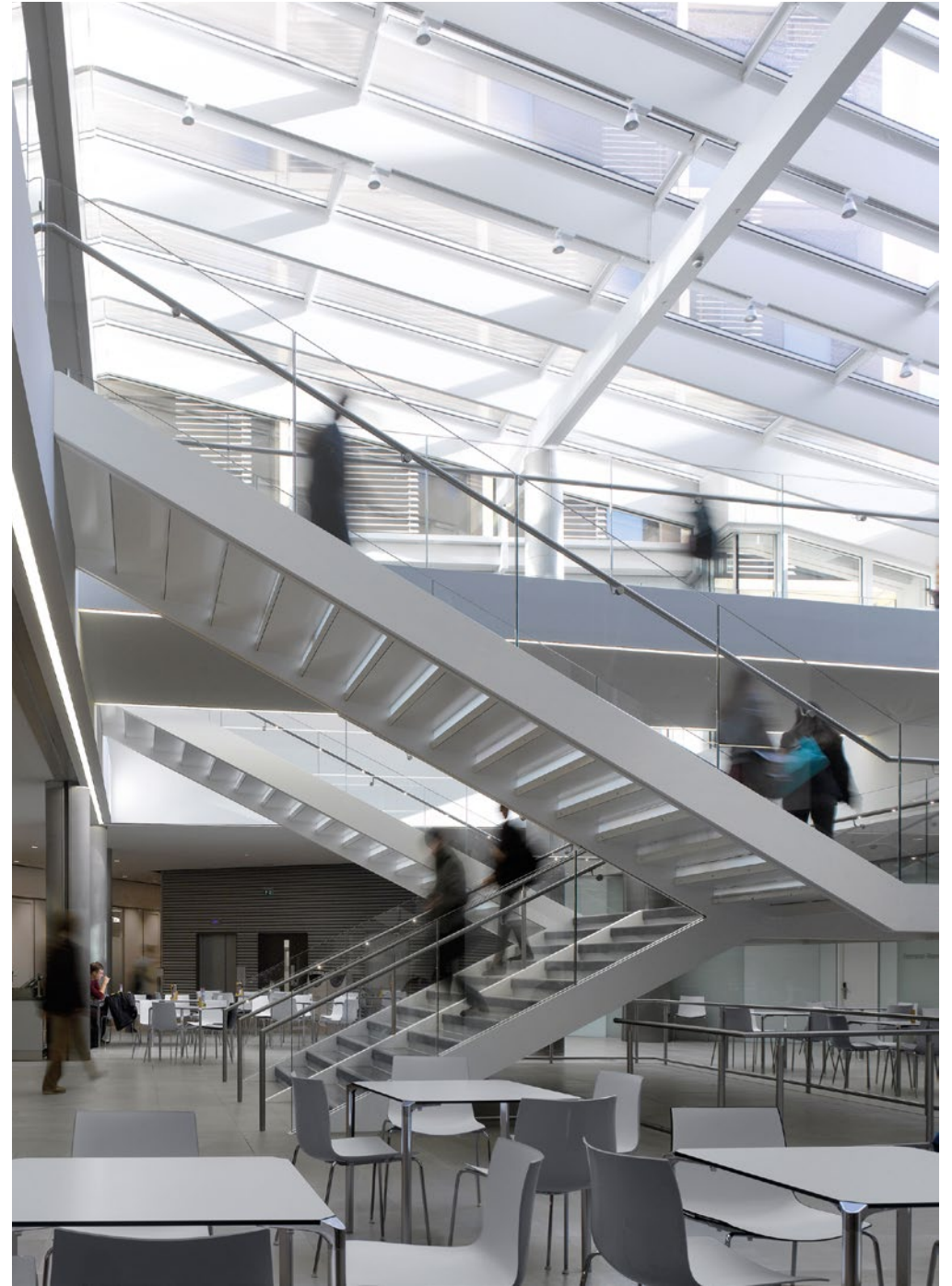
Boardroom



Common Room

We also have generous reception spaces outside the lecture theatres and seminar rooms for catering, poster sessions and exhibitor stands. Wi-Fi is available throughout the building via The Cloud. Eduroam is also available.





Catering



Refreshments

Hot beverages

(Minimum 10 people)

Simple beverages

Tea, coffee 0–30kcal	£2.45
Tea, coffee, biscuits 138–176kcal	£3.75

Indulgent and healthy treats

Tea, coffee, homemade cookie 232–397kcal	£5.70
Tea, coffee, Danish pastries 160–190kcal	£5.85
Tea, coffee, vegan raspberry croissants (vg) 296–326kcal	£5.85
Tea, coffee, mini scones topped with jam and cream (v) 168–198kcal	£7.15
Tea, coffee, freshly cut fruit platter 49–79kcal	£6.25
Tea, coffee, mini tray bake selection (brownies, flapjack, lemon drizzle) (v) 380–390kcal	£7.15
Tea, coffee, Danish pastries, freshly cut fruit platter (v) 536–566kcal	£8.85
Tea, coffee, coconut yoghurt with fruit compote, freshly cut fruit platter (vg) 190–220kcal	£11.25
Tea, coffee, Danish pastries, coconut yoghurt with fruit compote and freshly cut fruit platter (v) 677–707kcal	£14.55

Cold beverages

Still and sparkling water 330ml can	£2.60
Canned soft drinks 330ml 46–139kcal	£3.10
Standard orange juice 1L 41kcal	£4.40
Standard apple juice 1L 45kcal	£4.40
Still and sparkling water 750ml glass bottle	£4.30
Elderflower pressé 275ml glass bottle 86kcal	£4.80
Elderflower cordial 1L glass jug 19kcal	£6.05

Little extras

Add a little something to your refreshment break

Handcrafted potato crisps 201kcal	£2.15
Handcrafted root vegetable crisps 216kcal	£2.60
Individual piece of fruit (apple, banana, easy peeler, pear) 47–77kcal	£1.45
Individually wrapped packet of biscuits 138–146kcal	£1.30
Home-baked cookie 232–367kcal	£3.25
Coconut yoghurt with fruit compote and granola 264kcal	£5.85
Mini tray bake selection (brownies, flapjack, lemon drizzle) (v) 142–207kcal	£4.70
Gluten free tray bake selection (chocolate brownie, caramel shortbread, cranberry flapjack) 178–252kcal	£8.45
Nakd bar (peanut, lemon drizzle, blueberry)	£1.70
Whole 10-inch cake: St Clement's (12 slices), triple chocolate fudge (14 slices) or carrot (14 slices) 361kcal	£45.50
Selection of 10 vegan cupcakes (banoffee, espresso, lemon and blueberry) 391kcal	£59.80

Breakfast choices

(Minimum 20 people)

Hot breakfast

£12.20

A selection of the following served with red and brown sauce
1 portion per person

Roast field mushroom vegan brioche roll (vg) 195kcal

Alden’s Butchers locally sourced cured bacon brioche roll 235kcal

Alden’s Butchers locally sourced sausage brioche roll 441kcal

Freshly brewed coffee, tea and herbal infusion

Selection of juices

Conference breakfast

£12.85

Butter croissant (v) 160kcal

Butter and fruit preserves (v) 192kcal

Coconut yoghurt with fruit compote (vg) 264kcal

Selection of juices

Lunch

(Minimum 10 people)

Simple sandwich lunch and Occasions working lunch fillings

Mixed platter

Egg mayonnaise, vegan cheese Ploughman’s, chicken salad, tuna mayonnaise

Vegetarian platter

Cheese and spring onion, vegan cheese Ploughman’s, egg mayonnaise, mature cheddar Ploughman’s

Vegan platter

Vegan cheese Ploughman’s, roast tomato and hummus

Simple sandwich lunch

Serves 5 463–625kcal £85.80

1 round of sandwiches per person
(A selection of mixed, vegetarian or vegan platters)

Served with hand-cooked potato crisps, water and juice

Meat-free occasions working lunch

Serves 5 739kcal £104.00

1 round of sandwiches per person
(A selection of vegetarian or vegan platters)

Pea and Oxford Blue arancini (v)

Parsnip bhajis with chilli ketchup (vg)

Served with hand-cooked potato crisps, water and juice

Occasions working lunch

Serves 5 740kcal £104.00

1 round of sandwiches per person
(A selection of mixed, vegetarian or vegan platters)

Spiced chicken skewers

Parsnip bhajis with chilli ketchup (vg)

Served with hand-cooked potato crisps, water and juice

Meat-free special occasions working lunch

Minimum 10 people 905–1609kcal £29.90

Artisanal baguettes (selection of vegetarian and vegan)

Chef’s choice of 2 salads (v)

Pea and Oxford Blue arancini (v)

Parsnip bhajis with chilli ketchup (vg)

Dark chocolate and coconut delicé, orange and mango compote, honeycomb (vg)

Served with water and juice

Special occasions working lunch

Minimum 10 people 905–1609kcal £29.90

Artisanal baguettes (selection of mixed, vegetarian and vegan)

Chef’s choice of 2 salads (v)

Spiced chicken skewers

Parsnip bhajis with chilli ketchup (vg)

Dark chocolate and coconut delicé, orange and mango compote, honeycomb (vg)

Served with water and juice

Lunch

(Minimum 10 people)

Classic packed lunch

£14.30

An individual packed lunch to include:

Sandwich, crisps, a piece of fruit, can of water 571–772kcal

Choose one from:

Egg mayo (v)

Two cheese and onion (v)

Tuna mayo

Chicken and sweetcorn

Occasions packed lunch

£16.90

An individual packed lunch to include:

Homemade salad, a bag of savoury popcorn, rice cakes,

can of water 558–681kcal

Choose two from:

Mozzarella, orzo and pesto salad (v)

Chickpea and feta salad (v)

Falafel, root vegetable slaw, mint, lemon, garlic dressing (vg)

Salmon grainy salad

Chicken Caesar salad

Pizzas

(10-inch, minimum 5 pizzas per order)

£18.15 each

Vegan

Harissa roasted vegetables, sundried tomatoes, vegan cheese, tomato sauce (vg) 288kcal

Vegan mozzarella, tomato sauce, BBQ jackfruit, sweetcorn, mushroom (vg) 321kcal

Vegetarian

Margherita, mozzarella, tomato sauce (v) 680kcal

Caramelised onion, goat cheese, red peppers, mozzarella, tomato sauce (v) 485kcal

Feta, olives, courgette, cherry tomatoes, mozzarella, tomato sauce (v) 288kcal

Blue cheese, spinach, red onion, aubergine, mozzarella, tomato sauce (v) 485kcal

Meat

Ham, peppers, mushroom, red onion, mozzarella, tomato sauce 400kcal

Chipotle chicken, red peppers, sweetcorn chilli, mozzarella, tomato sauce (v) 375kcal

Hot and cold fork buffet

(Minimum 30 people)

All of our hot and cold buffets are suitable to be eaten whilst standing and are served with juice, water, bread and your choice of three salads and a choice of dessert

Two items from the hot and cold list below	£33.80
Add additional hot or cold items	£14.30

Hot options

Spice-infused chicken with tomatoes, roasted pepper and potatoes
Minty lamb vegetable pie
Crispy Thai fish with Asian greens
Teriyaki glaze tofu with roasted courgettes and cauliflower (vg)
Jackfruit sweet potato and spinach korma (vg)

Cold options

Maple-glazed ham with apple chutney and red cabbage slaw
Filled honey chicken, avacado salad
Citrus coriander salmon with a rice noodle salad
Goat cheese squash with roasted peppers (v)
Moroccan-spiced chickpea and cauliflower with tomato chutney filo parcel (vg)

Salads

Moroccan couscous, crumbled feta, roasted peppers and soy beans (v)
Roasted cauliflower and aubergine, pomegranate, rocket and red onion (vg)
Pickled carrot, shredded kale and quinoa salad (vg)
Roasted beets, red chard and spring onion (vg)
Fennel, apple and chickpea mixed leaf salad with a tahini dressing (vg)

Desserts

Dark chocolate and coconut delice, orange and mango compote, honeycomb (vg)
Zesty lemon orange posset and raspberries

DDR

(Minimum 50 people)

Bronze£27.30

Arrival break
Tea, coffee with Danish pastries
Mid-morning break
Tea, coffee and biscuits
Lunch
Sandwich selection, handcrafted crisps, water and juice
Afternoon break
Tea, coffee and biscuits

Silver£42.25

Arrival break
Tea, coffee with Danish pastries
Mid-morning break
Tea, coffee and biscuits
Lunch
Special occasions working lunch, water and juice
Afternoon break
Tea, coffee and mini traybake selection

Gold£51.35

Arrival break
Tea, coffee, Danish pastries and freshly cut seasonal fruit platter
Mid-morning break
Tea, coffee and cookies
Lunch
Two choices from the hot or cold fork buffet
Water, juice and cordials served throughout the day
Afternoon break
Tea, coffee and mini traybake selection

Wellness£51.35

Arrival break
Tea, coffee, coconut yoghurt with fruit compote
Mid-morning break
Tea, coffee and health bar
Lunch
Choice of three salads and three finger food options
Afternoon break
Tea, coffee and cut fruit platter
Fruit-infused hydration stations throughout the day

Proud to be local and sustainable

We work in partnership with our suppliers to get the very best ingredients. Our priority is sourcing sustainably. We are committed to buying and using fresh, seasonal produce and we use local suppliers whenever possible. We are committed to reducing food and packaging waste and ensuring each of our sites has a clear Environmental Management System.

Menus

Whilst we have put together an exciting and innovative set of menu for your catering requirements, we are aware that these menu options may not suit every event. If you have something more bespoke in mind, the Events team are on hand to discuss your requirements.

Allergens and dietary requirements

If you have a food allergy or intolerance, please ensure you specify your requirements when booking.

Booking guidelines

All events require a minimum of 14 working days' notice for:

- Final numbers
- Menu choices
- Dietary requirements

Numbers can be adjusted by up to 50 people seven days in advance of your event. After this period, although we will endeavour to accommodate your changes, we cannot guarantee your requests.

If your event notice period is less than the required time, please speak to our Events team as soon as possible. We will try to accommodate requests even at short notice; however, please be advised we may not be able to offer our full menu choice and some contents may need to be changed.

Prices and menu choices are applicable for 2023 and may be subject to change. Prices are quoted exclusive of VAT. Prices displayed are per person unless stated otherwise.

Events held outside of normal office hours (Monday–Friday, 09.00–17.00) will incur an additional charge of £50 per hour per 150 people, so that the building can be safely staffed. While we offer basic AV support for our in-house system, we can also help you arrange additional dedicated in-room support by an external AV company.

Oxford Mathematics is located in the heart of the city.

For more information please visit:

www.maths.ox.ac.uk/about-us/travel-maps

For any additional information or to arrange a site visit please contact:

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